



FERMOPLUS® Malolactique 2.0

Specific nutrient for malolactic fermentation
 苹果酸乳酸发酵专用酵母营养素

→ TECHNICAL DESCRIPTION 技术说明

Fermoplus Malolactique 2.0 is a specific nutrient for malolactic fermentation.

Fermoplus Malolactique 2.0是苹果酸乳酸发酵专用营养素。

It improves the amino acid and vitamin content of wines, ensuring the development of selected lactic acid bacteria and the full transformation of the malic acid present.

能够提高葡萄酒中的氨基酸和维生素含量水平，确保所选乳酸菌良好发育、苹果酸充分转化。

It optimises the phases following rehydration, implantation and hydration of the *Oenococcus oeni*, and also promotes development and multiplication, which are fundamental steps in malolactic fermentations.

能够优化酒球菌复水、接种、水合的后续工艺，并促进菌种的发育和增殖，为苹果酸乳酸发酵奠定基础。

The balanced composition helps the bacterial cell to resist numerous stresses and assists the enzyme cluster that leads to the breakdown of malic acid. The presence of natural antioxidants, such as glutathione, ensures both cell support and protection of the most delicate flavours.

营养成分均衡，帮助菌细胞对抗多重应力，还可助力酶簇分解苹果酸。营养素中含有天然抗氧化剂，如谷胱甘肽，既可以保护菌细胞不被氧化破坏，又可以确保葡萄酒中最精致典雅的香气得以保留。

It reduces waiting time for malolactic fermentation to start and finish. It provides ideal results in combination with products from the Malolact line, selected cultures of *Oenococcus oeni*.

能够减少苹果酸乳酸发酵开始和结束的等待时间。与酒球菌筛选酵母的Malolact系列产品搭配使用，发酵结果极为理想

Stresses for malolactic bacteria during malolactic fermentation.

苹果酸乳酸发酵过程中，苹果酸乳酸菌所受到的应力。

Inhibitor 应力因子	Process 工艺来源	Optimal Conditions 最佳环境	Wine Conditions 葡萄酒环境	Inhibition mechanism 抑制机制
Alcohol 乙醇	Obtained in alcoholic fermentation 酒精发酵产生	Up to 5% 最高5%	12-16%	Damage to membrane structures and alteration of fluidity 膜结构破坏、流动性改变
pH/HM-HT	Grape acidity and wine-making interventions 葡萄的酸度及酿酒干预措施	4,8-5,5 (pH)	2,5-3,5	Reduced growth and enzymatic activity of malate dehydrogenase 增殖速度减缓、苹果酸脱氢酶活性降低
Low temperatures 低温	Temperatures most suitable for conservation 适宜保存的最佳温度	20-25°C	12-18°C	Slowing growth and extension of the lag phase 增殖速度减缓、滞后期延长
Polyphenols 多酚	Extraction 提取	< 40 IPT	40-90IPT	Contribution to the slowing down of the proliferation 增殖速度减缓
SO ₂ 二氧化硫	Produced by the AF of yeasts and added for preservation 酵母的酒精发酵产生、作为防腐剂添加	0-15 ppm	10-70+ ppm	Reduced ATPase activity and decreased cell reproduction ATP酶活性降低、细胞增殖减少





FERMOPLUS® Malolactique 2.0

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

成分和技术特征

yeast cell walls, yeast autolysates, thiamine hydrochloride (vitamin B1)
酵母细胞壁、酵母自溶物、灭活酵母、谷胱甘肽、硫胺素 (0.03%)。

→ DOSAGE

用量

20 g/hL.

20 g/hL。

→ INSTRUCTIONS FOR USE

使用说明

Dissolve directly in must or wine. If in co-inoculation add after the start of alcoholic fermentation.
直接溶于葡萄汁或葡萄酒。如采取混合接种，则在酒精发酵开始后添加。

→ CONSERVACIÓN Y CONFECCIÓN

储存方法和包装形式

Store in a cool dry place, away from direct sunlight and heat.
存放于低温干燥处，避免阳光直射和高温。

1 kg net packs in cartons containing 10 kg.

5 kg net bags.

1 kg/包，每箱1 kg*10包。

5 kg/袋。

